| | | | | Division | of E | nvir | onm | ent | d Social : tal Health | | | | _ |
|--|--------------------------------|---|--|-------------------|--|----------------|----------|-------|---|--|--------------|-------------|----------|
| 70. | | | | | | | | | | | je <u> </u> | of _ | 3 |
| Regular | ION RSN TYPE | GRADE | INSPECTION 2 | ON DATE D / Co | 17 | EST | ABLIS | HM | ENT NAME | Bakery | 11707 | | |
| Follow-up | IVIV | 9 | | | | PER | MITH | OLI | DER | 15th Kery | | | |
| Complain | | RATING | 11:15 AM | TIME O | - MA | | | | nh:11, | Inc. | | | |
| Investigat | tion | 1 ^ | SANITARY P | - | _ | LOC | ATION | I (A | ddress) | 1+ C-206A; 1088 W. | ma | rial | |
| Other | | 1 / | 17000 | 21115 | | 16 | or P5 | 0 | rive D | Ededo Guan (milionesia | . Me | 11-201 | 1 flow |
| E | STABLISHME | | AREA | TELEPHO | ONE | No. c | f Risk | Fa | ctor/Interve | ntion Violations | RISK | CATE | SORY |
| | Baxe | Y | | 841-3 | 141 | No. c | of Rep | eat | Risk Factor | /Intervention Violations | | 2 | |
| | FO | | | | | | | | | HEALTH INTERVENTIO | NS | | |
| | | Circle design | ated compliance (IN, O | UT, N/O, N/A | A) for ea | ach nur | mbered | iten | n. Mark "X" | in appropriate box for COS and/or R. | | 117000 | |
| Complia | compliance OU ance Status | IT = Not in complia | nce N/O = Not observ | ed N/A = N | ot appli | cable | COS = | | rrected on-sit | a during inspection R = Repeat violation | | | |
| Compile | ance others | Sup | ervision | 100. | 3 K | 110 | - | mp | | otentially Hazardous Food (TCS Fo | | COS R | PI |
| 1 IN OUT Person in charge present, demonstrates | | | | | | | | | OUT N/A | Proper cooking time and temperatures | | | 6 |
| | | knowledge, and performs duties Employee Health | | | | 6 | - | | | Proper reheating procedures for hot hold | gnit | | 6 |
| 2 IN | бит) | | reness; policy present | | T | 6 | 18 | | | Proper cooling time and temperatures Proper hot holding temperatures | - | | 6 |
| <u> </u> | OUT | | orting, restriction & exc | usion | | 6 | | | OUT N/A | Proper cold holding temperatures | | | 6 |
| | | | enic Practices | | | | 21 | ĮN. | OUT NA I | VO Proper date marking and disposition | | | 6 |
| 4 N | OUT N/A N/O | Proper eating, tas tobacco use | iting, drinking, betelnut, | or | | 6 | | m | - 2 | Consumer Advisory | THE STATE OF | | |
| | OUT N/A N/O | | n eyes, nose, and mout | | _ | 6 | - | T | _ | | - | | 1 |
| STATE OF THE | | | amination by Hand | | • | | 22 | IN | OUT (NA) | Consumer Advisory provided for raw or | - 1 | | 6 |
| 6 (N) | OUT N/A N/O | Hands clean and | | | | 6 | | 1 | 0 | undercooked foods | | | |
| 7 N | OUT N/A N/O | | stact with ready-to-eat for e method properly follow | | | 6 | | _ | ~ | Highly Susceptible Populations | | | _ |
| | | | shing facilities supplied | | | | 23 | IN | AVA TUO | Pasteurized foods used; prohibited foods offered | a not | | 6 |
| 8 (N) | OUT | accessible | | | | 6 | | | | Chemical | | | 97. |
| 6 10 | | | ed Source | | _ | | 24 | In | OUT N/A | Food additives: approved and properly u | sad | | 6 |
| 9 (N) | OUT N/A (VO) | | m approved source proper temperature | | \vdash | 6 | - | 1 | | | | | 10 |
| 11 N | | | dition, safe, and unaduli | erated | \vdash | 6 | 25 | N | OUT | Toxic substances properly identified, ato- used | red, | | 6 |
| | OUT (NA) NO | | available: shellstock tag | | 1 | 6 | olist | stell | C | onformance with Approved Procedi | ures | | - |
| 12 111 | 001 (69 100 | parasite destruction | | | | | 26 | IIN | OUT (WA) | Compliance with variance, specialized | T | | 6 |
| 13 (N) (| DUT N/A | Food separated a | m Contamination | | 1 | 6 | | | 0 | process, and HACCP plan | | | 1 0 |
| 14 N C | | | aces, cleaned & sanitize | d | + | 6 | | - 1 | | are improper practices or procedures identif | | | |
| 15 IN OUT Proper disposition of returned, previously | | | | | prevalent contributing factors of foodborne illness or injury. Public Health finterventions are control measures to prevent foodborne illness or injury. | | | | | | | | |
| | | served, reconditio | ned, and unsafe food | 2000 | DE 1 | | ББ | | TICES | | | | |
| | | Good Retail Practi | | | | | | | | emicals, and physical objects into foods | | | - |
| Mar | rk "X" in box. If r | numbered item is n | ot in compliance and/or | if COS and/o | or R. | COS | =Солге | cted | on-site durin | inspection R =Repeat violation PTS | =Deme | erit points | |
| Complia | nce Status | Pala Ess | d and Water | cos | R | PTS | Cor | npl | lance Statu | | C | OS R | PTS |
| 27 | Pasteurized of | eggs used where re | | | 1 | 1 | 40 | Т | In-use ut | Proper Use of Utensils | | - | 11 |
| 28 | | e from approved so | | | | 2 | 41 | | | equipment and linens: properly stored, dried | | | |
| Security 1 | | | | | \square | | | 1 | handled | | | | 1 |
| 29 | Ivanance obta | | ed processing methods | | ш | 1 | 42 | + | 911 | a/single-service articles: property stored, used property | be | | 1 |
| 30 | Proper coolin | | dequate equipment for | | П | \overline{A} | 73 | | Giores us | Utensils, Equipment and Vending | | | 11 |
| | temperature | | | | | 1 | 44 | T | Food and | nonfood-contact surfaces cleanable, proper | | 1 | 1 |
| 31 | | operly cooked for h | | _ | \vdash | 1 | \vdash | - | | constructed, and used hing facilities: installed, maintained, used; to | | | <u> </u> |
| 32 | Approved that | wing methods use | d | | | 1 | 45 | | strips | ning receives. Installed, maintained, used; te | JIST | 2 | 1 |
| 33 | Thermomete | r provided and acc | | | | 1 | 46 | | Nonfood- | contact surfaces clean | | | 1 |
| 34 | Food property | Food Ide y labeled; original o | entification | | | 1 | 47 | _ | Itter 6 | Physical Facilities | _ | | |
| 341 | | | ood Contamination | | | 1 | 47 | - | | 1 water available, adequate pressure installed; proper backflow devices | - | - | 2 |
| 35 | | nts, and animals no | The second secon | | | 2 | 49 | + | | nd wastewater properly disposed | + | | 2 |
| 36 | | n prevented during | food peparation, storag | je & | П | 1 | 50 | | Tollet faci | lities: properly constructed, supplied, & clea- | ned | | 2 |
| 37 | display | | | | - | 1 | 51 | - | | refuse property disposed; facilities maintaine | _ | | - |
| 38 Wiping cloths: properly used and stored | | | | | il | 52 | 5 | | eruse property disposed; racintes maintaine acilities installed, maintained, and clean | Pul . | | 1 | |
| 39 Washing fruits and vegetables | | | | | | 1 | 53 | | | ventilation and lighting; designated areas u | se | | 1 |
| | | | d the above violat | | 1. | | | | | Documents and Placards | -18 | | |
| Parene in | am aware of Charge (Print a | - 101 \ | measures that sha | | _ | V | 54 | _ | | ermit, Health Certificates valid and posted | | | 2 |
| | | RUT | IND C. STO. | . Ebena | 2 | XX | | | | Date: 8 30 2017_ | | | |
| DEH Inspe | ctor (Print and | sign) Check (| EOUC - II | 10/20/00/0 | | 91 | | | 1, | Follow-up (Circle one): YES NO | Follo | a Dat | te |
| |) 0.c. (0.7) Rev: 08.27,15 | Trace I | | White: DPHSS | | 1 | | 15 | | The state of the s | -4 | urwr | /_ |
| | 01,12.0v .ver | 1 | | wind; UPHS | PUZN | Tello | W: 120 | a CS1 | tablishment | | | | |

| | IMENT NAME | | LOCATION (Address) Lait C | port Page 201 | | | | |
|-------------|--|--|--|---|---------|--|--|--|
| AM | Crican Bakery PECTION DATE SANITARY P | | corps Drive Dedelo | Guara (Micronesian Mail- | 20-1-6 | | | |
| | | DOOLLY | G-2enhill, Inc. | | | | | |
| | | | RE OBSERVATIONS | | | | | |
| | Item/Location | Temperature | | cation Temperatur | e (° F) | | | |
| | Ken Siopuo / Chiller | 41.50 | | | | | | |
| 150 | et sio pao / Chille | 41.05 | | | | | | |
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| EM NO. | ORSE | RVATIONS AN | D CORRECTIVE ACTION | INS CO | RREC | | | |
| -1-41 | | | | BY | DATE | | | |
| Jiauon | s cited in this report must be | | ine time trames indicated, c le Guam Food Code. | or as stated in Sections 8-405.1 | 1 and | | | |
| | A regular inspec | THE RESERVE TO STATE OF THE PARTY OF THE PAR | | day and And | | | | |
| 2000 | the following viole | ations were | a diseved Previo | us injection | 1970 | | | |
| | A regular inspection of the following violated on 1 | 0/20/2012 | OlA | | | | | |
| | | 101, | | | | | | |
| #2 | Employed heal th | pulicy not | provided. | | | | | |
| | Employee health policy not provided. Employee health policy shall be provided to ensure employees to not contaminate food/eguipment. | | | | | | | |
| | endoyes to not | contay, no | to Food / Eguipme. | <i>t</i> . | 9/20 | | | |
| | | | | | 100 | | | |
| # 33 | Thermometers / Me- | teci-stam. | type thermomate, | shall be provided a proper temperatur | 1301 | | | |
| | Thermometers / Mes | tel - Stem ty | pe thermometers | shall be provided | 7 | | | |
| | to ensure food | products are | e maintained at to | le proper temperatur | e | | | |
| | | | | , | | | | |
| 45 | chemical test s | trips not pr | ovided. | | | | | |
| | Chenical test st | rips Shall | be provided to e | nsure som: +izer 9) | 30/20 | | | |
| | is at the prop | er Strangth |) | | | | | |
| | | | | | , , | | | |
| =25 | Accumulation of | greate alo | ng the walls an | of piping in the 9/2 | 20/201 | | | |
| | Work washing area. | | | | | | | |
| - | ALL Walls / piping | shall be free | of any grease | to prevent the | | | | |
| | aftraction of past | 5, | | <u>'</u> | | | | |
| - 1 | nspection today, the Items listed above ide | entify violations which she | all be corrected by the data specified by | the Department. Failure to comply may res | sult In | | | |
| ed on the h | suspension of the Sanltary Permit or down | ngrade. If seeking to appe | eal the result of any notice or inspection | n findings, a written request for hearing mus | st be | | | |
| mmediate | e Director within the period of time setable | ished in the notice for co- | rections. | | | | | |
| nmediate | e Director within the period of time estable ge (Print and Sign) | C. SA. E | | Date: 8 20 mg | | | | |

| | | Divi | eion of E | c Heaith and Socia Environmental Heal | it is | | 7 2 |
|----------------|--------------------------|-----------------------------------|---------------|--|--|---|------------------------------|
| ESTABLISH | MENT NAME | Food Esta | IDIISNI | ment Inspecti | on Report | Page |) of |
| Am | erican Baker | 1 | | nent Inspection (Address) (Corps Drive | Desedo Guam | This coustian Ma | 11-2-40hor |
| INSP | PECTION DATE | SANITARY PERMIT NO. | | PERMIT HOLDER | In(. | | - (1001) |
| ITEM NO. | | OBSERVATION | | D CORRECTIVI | | | CORRECT BY DATE |
| Violations | s cited in this rep | ort must be corrected | | the time frames inc he Guam Food Cod | | ted in Sections 8- | The state of the state of |
| | Photos W | iere taken | <u> 01 ti</u> | ie Guaiii i God God | | | T |
| | Brisfed | pic on this | inspac | tion | | | |
| | Removed | "A" placard No | J. 606 | 240 | | | |
| | | "A" placand No | | | | | |
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| ne immediate s | suspension of the Sanita | s listed above identify violation | king to app | eal the result of any notice | specified by the Depart or Inspection findings, a | ment. Fallure to comply written request for hear | may result in ing must be |
| erson in Char | | od of time established in the n | | | XX | Date: 8 861 | נוטב |
| EH Inspector | Print and Sign) | total FAXO-IF | | | 7 | Date: 8/ | 30/1017 |
| Barra | 08 27 15 | | | Vallaur Food Establisha | | | |

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